



Menu

## STARTER

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### BABY SQUID

ACCOMODATED WITH LEMON AIOLI AND  
BABY LEAVES

### STEAK TARTARE

ACCOMODATED WITH MALBA TOAST

## MAIN

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### NORWEIGAN SALMON

ACCOMODATED WITH BEARNAISE SAUCE,  
BROCOLLI STEMS AND FRIED CAPERS

### BEEF FILLET

ACCOMODATED WITH MUSTARD MASH AND  
MUSHROOM SAUCE

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*Parmesan fries R45*

*Green Salad R35*

*Mustard beans R35*

## DESSERT

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### CREME BRULEE

ACCOMODATED WITH STRAWBERRIES AND  
ORANGE BISCUIT

### HOMEMADE MALVA PUDDING

ACCOMODATED WITH CHOCLATE CHIP ICE  
CREAM

3 course set menu  
priced at R650



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# Menu

## SOUTH AFRICAN BRAAI EXPERIENCE

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Join us for an unforgettable braai experience led by local culinary maestro, Chef Isaac Swartz. With a passion for South African flavors and a commitment to sourcing the finest local ingredients, Isaac brings a unique flair to the traditional braai.

At Les Chambres Guesthouse, Isaac crafts a selection of succulent meats, including perfectly seasoned boerewors, tender lamb chops, and juicy steaks, all grilled to perfection over an open flame. Each dish showcases the rich flavors of the region, complemented by an array of delicious sides—think creamy potato salad, vibrant coleslaw, and roasted seasonal vegetables.

Isaac's dedication to quality and authenticity shines through in every bite, making this a must-try experience for both locals and visitors. Enjoy the warmth of good company, the vibrant atmosphere, and the mouthwatering tastes of a true South African braai at Les Chambres.

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*Enjoy a selection of 3  
different meats and  
sides including a bottle  
of our Holden Manz  
Vernissage wine*

*R850 per person sharing*

